



protea

Protea Rosé

VINTAGE: 2018

VARIETY: Mourvedre 55%, Cinsaut 30%, Grenache 8%, Shiraz 7%,

AVERAGE TEMPERATURE: 17.4°C

RAINFALL: 450mm

HARVESTING BEGAN: 01/02/2018

HARVESTING ENDED: 26/02/2018

ORIGIN OF FRUIT: Coastal (Wellington, Groenekloof, Stellenbosch, Swartland, Paarl, Darling)

SOIL TYPE: Decomposed granite and shale, clay

AVERAGE YIELD: 8 ton/ha

VINTAGE NOTES: Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavour and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 - 8 days later than the previous 3 vintages. Overall a very promising vintage, albeit that yields were significantly lower.

WINEMAKING: Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was both de-stemmed/crushed and whole-bunch pressed before overnight settling. The individual parcels were fermented separately by a selection of cultured yeast strains in stainless steel tanks. After fermentation, the wine was allowed to spend time on the lees in order to build a full, well-rounded palate before being blended and bottled.

TASTING NOTES: Faintest pink blush colour with a forthcoming fruity nose – raspberry, peach and a hint of apple blossom.

The palate is bright and juicy with lovely fresh acidity and an abundance of ripe red berry fruit: raspberry, strawberry and youngberry with a delightful citrus peel tang. Light and vivacious, it will be perfect for oodles of summertime fun.

